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Harvest a Crop in Midwinter!

No Seed or Fertilizer Needed

ICE

*Do You Have It on
Your Farm?*

DID you ever think of the
money you would save
and the added comfort you
would have if you put up ICE?

ICE IN THE DAIRY SAVES

Losses from sour milk and cream.
Trouble from high bacteria counts.
Inferior, low-priced butter and cheese.

DID YOU EVER HEAR THIS SAID?

Customer: "This milk is sour."

Milk inspector: "Your bacteria count is too high."

Cheesemaker: "I can't make good cheese out of this milk."

Buttermaker: "We can't use this cream."

Hurts, Doesn't It?

One creamery returned over \$2,600 worth of milk and cream in one year to farmers. A milk plant received nearly 50,000 gallons of sour milk in one year.

Cooling on the Farm Will Reduce This Loss

Don't say you can't cool milk. Natural ice can be harvested on farms where over 85 per cent of our milk and cream are produced.

Do You Have These Things When You Want Them?

Ice cream?

Iced tea, lemonade, and buttermilk?

Ice-cold watermelons and cantaloupes?

Ice for use in sickness?

If you don't, it's your own fault, provided you live in a natural ice region.

All you need is an inexpensive ice house and a pond or stream. The labor comes during the slack winter season.

How You Can Have Good Ice on Your Farm

Be sure the supply of water is pure. Clear the pond or stream of vegetable matter; otherwise it will be frozen in the ice. Protect the water supply from drainage from contaminating sources, such as privies, barnyards, and refuse heaps. Keep the ice surface clear of snow, as it retards freezing. Mark off the surface into cakes of the desired size, being sure that the lines form rectangles. Cut out a strip of ice the width of the cake desired. Force this strip under the surface of the ice field, thus opening a channel to the landing. Saw off large cakes and float them to the landing, where they may be cut into smaller cakes.

Not Many Tools Required.—For the average farm, the only tools required are 2 saws, 2 pairs of tongs, 2 ice hooks, 1 pointed bar, 1 straight board for marking.

How Big an Ice House is Needed.—Where cream only is to be cooled, allow at least one-half ton of ice per cow. For cooling milk, allow $1\frac{1}{2}$ tons per cow. These quantities should be enough to leave a margin for household use; but it is better to have too much than too little. Whenever practicable, build the ice house in the form of a cube. Allow 45 cubic feet of space for each ton of ice.

Location, Drainage, Insulation, Ventilation.—Locate the ice house in a shady place near the dairy house, and where there is good natural drainage. If water from the melting ice is not

removed, melting will proceed at a more rapid rate. If the house is built on sloping, porous ground, natural drainage should be sufficient; but if on a clay soil, artificial drainage should be provided.

Use plenty of insulation. If sawdust or mill shavings are used, see that they are dry. Commercial insulation is more efficient and durable than either but is more expensive. Wooden houses insulated with sawdust or mill shavings should be ventilated. Houses with commercial insulation and a cement finish need no ventilation.

If This Interests You, write to the Dairy Division, United States Department of Agriculture, Washington, D. C., for further information about ice houses and the use of ice on the dairy farm.

Don't Wait till the Last Minute, or You May be Too Late.—As soon as fall work is done, begin preparations for storing ice.

**Make Your Winter Work Pay You
Back With Interest Next Summer**

**United States
Department of Agriculture
Bureau of Animal Industry
Dairy Division
Washington, D. C.**